******** IMPORTANT NOTICE ********

[MS-0397.001.008.001]

BOULÉ CHRISTMAS DINNER-DANCE, 1988

Date: SATURDAY, DECEMBER 10, 1988

Place: TRIDENT ROOM - COMMISSIONED OFFICERS' MESS
NAS, NORTH ISLAND, SAN DIEGO

Time: 6:30 P.M. to MIDNIGHT

Music by: FRO BRIGHAM AND THE PRESERVATION BAND

Dress: BLACK TIE

Hosted Bar: 6:30 P.M. to 8:00 P.M.

Dinner: 8:00 P.M.

Shrimp Cocktail
Cornish Game Hen, Bigarade
Chocolate Grand Marnier Mousse

EACH ARCHON MAY INVITE TWO GUESTS- ANY REQUESTS FOR MORE ARE TO BE DIRECTED TO ARCHON C. W. JONES

THE DEADLINE FOR RESERVATIONS IS DECEMBER 1, 1988-

PROMPT RESPONSE IS VIGOROUSLY REQUESTED- !!!!!!

Please Detach and Return- ARCHON CLYDE W. JONES
5201 Countryside Drive, San Diego, CA, 92115

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Name of ARCHON: _____

Number Attending: _____

Name of Guests: _____

_____

PLEASE REMIT PAYMENT FOR GUESTS ONLY WITH RESERVATIONS: $ 22.50/PERSON

DIRECT INQUIRIES OR TELEPHONE RESERVATIONS TO:
ARCHON CLYDE W. JONES- (619) 582-5932
ARCHON JOE E. OUTLAW- (619) 693-1130

Clyde W. Jones

SIGMA PI PHI HOLIDAY EVENT
DECEMBER 21, 2000

First Course

Mesclun Green Salad with Gorgonzola Cheese,
Walnuts, Snow Peas served with Cranberry Orange Vinaigrette

Lobster Bisque with Herb Crouton

Mixed Baby Lettuces with Sundried Cranberries, Pinenuts, Red
and Yellow Pear Tomatoes with Champagne Vinaigrette

Entrée Course

Grilled Beef Tenderloin Glazed
With Roquefort Cheese and Green Peppercorn
Sauce
Dauphine Potatoes
Roasted Winter Vegetables

Boneless Breast of Chicken Stuffed with
Spinach, Red Peppers and Mozzarella Cheese,
Porcini Mushroom Sauce
Custard Potatoes
Roasted Winter Vegetables

Rolls and Butter Rosettes

Dessert Course

Warm Apple Strudel served with Cinnamon Ice Cream

Anise Poached Pear with Almond Crème Tart served
With Caramel Sauce